

Kosmik dessert Catering

A LA CARTE

Customers can choose individual items and combine them any way they want. Minimums apply

-Available with delivery drop off (minimum \$150 + \$40 delivery fee within 20 miles radius), pickup.

-Additional menu items are available

-Vegetarian & Vegan menus items available.

Gluten free food intolerance can be accommodated.

-We do offer a whole savory catering menu too.

Check our web site:

www.benoitcatering.com

☎ 832 933 1500 ✉ coquand@yahoo.fr

Kosmik verrines

**We recommend this option for
parties & buffet**

\$3.50ea

*Dessert shooter display,
Served in a shot glass or chinese spoon:*

- *Chocolate mousse*
- *Creme non brulee VG/GF*
- *Coconut milk tapioca with mango VG/GF*
- *Deconstructed lemon pie*
- *Banoffee*
- *Chocomarshmallow*
- *Pecan pie*
- *Cheese cake (blueberry, raspberry, mango)*
- *Milky chocolate mousse & orange cookie pie*
- *Raspberry pie*



Our Kosmik Cups

\$7.75 ea

- Creme non brulee VG/GF**
- Signature chocolate mousse**
- Chocomarshmallow**
- Coconut milk tapioca w mango coulis
VG/GF**
- Deconstructed lemon pie**
- Banofee**
- Arroz con leche**



Our Kosmik Pies 10p.



\$7.75 portion/\$45 whole pie



-Pecan pie

-Bourdaloue almond cream pie

-Lemon Italian meringue

-Coconut pie

-Wild Blueberry pie

-Valrhona dark chocolate pie

-Strawberry pie

-Apple crumble pie

-Signature cheesecake

-Milky chocolate cookie pie

-Spiced Pumpkin pie



Our Kosmik Ice creams

\$11.99 ea

- Baked Alaska:** Delicious layers of vanilla and chocolate ice cream between a lady finger, topped with torched Italian meringue!
- Blueberry Pavlova:** Our Famous Pavlova cake with vanilla ice cream, whole blueberries and coulis, topped with real Chantilly cream and meringue!
- Baklava:** Our Homemade Honey , nuts and Pistachio Ice cream topped with Kataifi and honey.
- Nutella-misu:** Our Homemade signature Nutella Mascarpone parfait with soaked lady fingers topped with chantilly and nutella sauce.
- Cookie dough Sunday:** Cookie dough ice cream, Almond crumble , homemade toffee Salted caramel topped with real Chantilly cream and chocolate curl.
- Dulce de leche:** Vanilla ice cream, Alfajores Mexican cookie crumble, real Chantilly cream topped with dulce de leche.
- Black forest:** Chocolate ice cream, chocolate spongecake , Maraschino cherries and real Chantilly cream.
- Oreo ice cream:** Our Oreo white chocolate curls ice cream topped with Chantilly cream and Raspberry coulis!
- Strawberry Sunday:** Our signature Fresh strawberry sorbet with ginger graham crumble topped with Chantilly whipped cream

Dessert displays

Cookie display: \$2ea

Our assortment of homemade cookies: chocolate chip, peanut butter, lemon, GF chocolate.

Brownie display: \$2.95ea

Kosmik signature fudgy brownie, toppings, chocolate sauce, caramelized almonds, toffee salted caramel and chantilly whipped cream.

Our pies display: \$45

Your choice of 3 of our pies: Pecan, Bourdaloue almond cream pear pie, Valrhona dark chocolate, Blueberry, Lemon Italian meringue, Strawberry.

Dessert in cups display: \$7.75ea

Our Kosmik signature desserts in cups: chocolate mousse, creme non brulee VG/GF, coconut milk tapioca with mango VG/GF, deconstructed lemon pie, banofee, chocomarrow,

Macaron display: \$3.50ea

Our assortment of macaron flavors: Chocolate, Raspberry, Vanilla, Lemon, Salted Caramel, Pistachio.

Our cakes display: \$45ea

Our signature cheesecake with mango, raspberry, or blueberry coulis. Our milky chocolate mousse & orange cookie pie.



Dessert displays

-Chocolate croissant \$4.50ea

-Regular croissant \$3.95ea

-Whole old rum Banana bread 6/8pers. \$19.90

-Whole lemon cake 6/8pers. \$19.90

Plated Dessert

-Our signature cheesecake:
with raspberry, mango or blueberry coulis.

-Our Milky chocolate cookie pie with orange:
with orange segments, chocolate curls and chocolate sauce.

-Our homemade brownie:
with whipped Chantilly cream and raspberry coulis

-Our homemade pies:
*Pecan, bourdaloue pear, lemon italian meringue,
Valrhona chocolate.*

A glass of lemonade with a straw, lemons, and mint leaves. The glass is filled with a yellow liquid, ice cubes, and slices of lemons and mint leaves. A white straw with a gold band is inserted into the drink. The background is a blurred green, suggesting an outdoor setting.

Beverages

Flavored fruit waters

Flor de Jamaica, lime/cucumber, pineapple.

Assorted Sodas

Lemonade

Ice coffee/Ice tea

Coffee/Tea